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*W. H. Livingston & Co.*  
**Tomato Facts**



*The Livingston Seed Co.*  
*Columbus, Ohio*



# Tomato Facts

**The Story of the  
Evolution of the Tomato  
by Livingston's**



———— Published By ————  
**The Livingston Seed Company**  
**Columbus, Ohio, U. S. A.**

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DEDICATED TO OUR FATHER

MR. A. W. LIVINGSTON

TO WHOSE UNTIRING EFFORTS AND SOUND ADVICE WE  
OWE OUR SUCCESS IN BUSINESS.







## PREFACE



**T**WO SCORE years ago our father succeeded in evolving a tomato that was fit to be eaten. He became intensely interested in this "vegetable fruit" and, with loving care, through a number of years, he studied the habits, characteristics, good and bad qualities of the tomato. Finally, he was successful in fixing size, shape, color and quality in the fruit. He called this, his first tomato-success, the Paragon--a very appropriate name, for it was the "model" smooth, red variety of that time.

During the forty years following, the work started by the founder of our firm was taken up by the second generation of Livingston's and was carried on with unabated enthusiasm. Twenty-five of the most important varieties now in cultivation, many of which have become standard sorts, have been bred by us and to give to the world a fair picture and true tale of the evolution of the Tomato is the mission of this booklet.

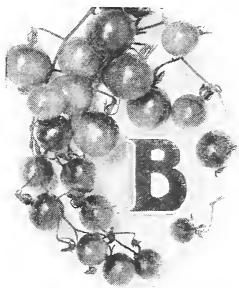


### Livingston's Paragon

We are proud of Livingston's Paragon! The success with this sort encouraged the originator to further and stronger activity in the tomato line. For description of Livingston's Paragon see next page.



## Tomato Facts



**OTANICALLY**, the Tomato belongs to a most important class of plants, which enters our households daily in some form. Potatoes, Peppers, Egg-plants, Tobacco, all belong to the great "Solanum" family, one of the most important members of which is the Tomato--*Solanum Lycopersicum esculentum*.

Our forefathers grew the Tomato as a curiosity and called the small, prettily colored fruits "love apples." The usefulness of the Tomato was then purely ornamental and many persons considered the plant a poisonous weed. Today, Tomatoes are one of the necessities of life and we use them at nearly every meal.

No historian has considered it worth while to record the gradual increase in the use of Tomatoes during the last three decades; no statistician can be found today, who knows how many Tomatoes are canned in factories and at home. Let it suffice when we state that next to potatoes and corn, the Tomato is easily the most important vegetable we have. Moreover the fact that the name of **LIVINGSTON** has been connected with and stood for the best in Tomatoes, gives us sincere satisfaction.

Forty years ago our father impressed upon us his motto, saying:—"Boys, always try to give your customer something better than he asks for!" With this in mind we have worked on the evolution of what was and is to us the most interesting plant in the vegetable kingdom. With unceasing energy and a strong desire to improve, we have watched and worked over our favorites, the Tomato plants. With loving care we have evolved many into most useful members of this practical plant family.

In the following pages we give the various sorts raised by us. We have provided "true to nature" illustrations and truthful descriptions and trust that a careful perusal of this little booklet will help our friends to a clearer understanding of "**LIVINGSTON'S** and the **TOMATO**."

## Livingston's Paragon

Introduced by us in 1870

**Bright Red**

**Medium Early**

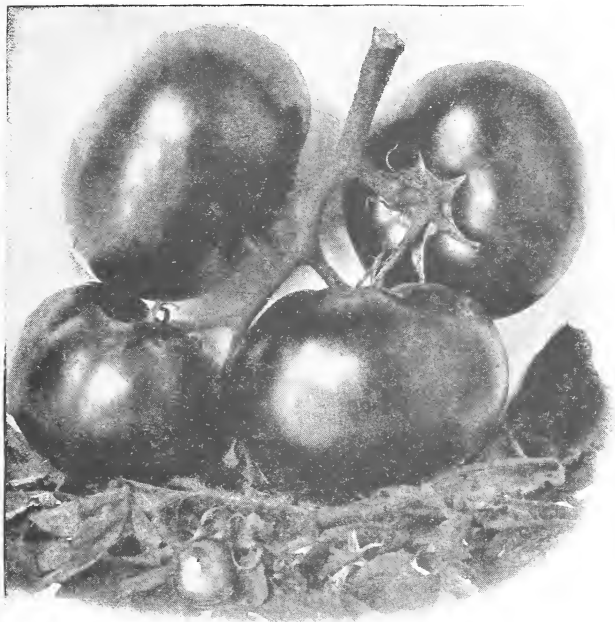
**Fine for Canning**

This was the first perfectly smooth, deep red tomato ever offered to the American people. By constant care we have kept up its original high standard. There are many gardeners and catsup-makers who today, after forty years, would not exchange it for any other scarlet variety.

**Livingston's Paragon** is a vigorously growing sort with heavy foliage. A characteristic of the plant is that, under favorable conditions, it will send forth shoots and branches from the base later in the season and these branches will bear a second crop of good-sized fruits.

**Livingston's Paragon** is an immense cropper. It is a medium early main crop sort. The fruits are of large size and remain so throughout the season. Flesh solid, of superior quality and appetizing appearance.





## Livingston's Acme

Introduced by us in 1875

**Purplish-Red      Fine First-Early      Good Shipper**

One of the best, earliest, purple-fruited tomatoes in existence. It is an excellent shipping sort for growing in Southern States. This was the first, perfectly smooth, large, purple tomato introduced by the founder of our firm. Today, after 35 years, it is still the leading standard sort with many extensive growers in the South, particularly in Texas. Could anything proclaim the merits of a sort more eloquently? Even the trade pays tribute to the Acme's good qualities, for there is not a seedsmen of importance in the land who does not list it.

Critical selection and constant improvements on our part have preserved the high standard of this variety, which we consider the smoothest and most uniform, medium sized, early, purple-fruited sort. Plants are of strong vigorous growth, very productive and free from disease. Fruit of perfect form, slightly depressed at stem and blossom end.

**Livingston's Acme** is a very prolific sort. Fruits are produced in clusters of four or five, are large and free from stem cracks. They are remarkably solid and stand long distance shipments to perfection. Ripens all over and through at the same time. The quality of the flesh is beyond criticism.



## Livingston's Perfection

Originated by us and Introduced in 1880

**Bright Red      Early Main-crop      Fine Market Sort**

The demand for a first-class early shipping, scarlet fruited tomato brought about the introduction of Livingston's Perfection which may fittingly be described as an Improved Acme with **red** skin. The skin is sufficiently tough and the fruits are so remarkably solid that they may be shipped long distances and are sure to arrive in good condition.

**Livingston's Perfection** is of medium size, invariably smooth, a bright red sort of excellent quality. It ripens about ten days before Livingston's Stone, keeps its good size to the end of the season and is excellent for either market or home use. Many canners, especially those who put up the tomatoes whole, prefer Perfection to all others.

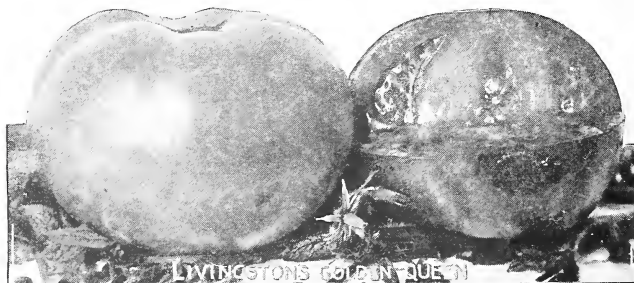
**Livingston's Perfection** is a good, all-round early main crop sort of many excellent qualities. Many new sorts about which more is said, do not deserve as much praise as this old stand-by of ours.

## Livingston's Golden Queen

Introduced by us in 1882

**Golden Yellow      Quite Early      Fine for Slicing**

One of the mildest flavored sorts in existence and one of the most beautiful. Sliced and mixed with red tomatoes it makes a dainty dish of most appetizing appearance. Elegant for preserving. Livingston's Golden





Queen is quite early. The plants bear abundantly. Fruit is of good size, solid, always smooth, of bright golden-yellow color. Quality extra fine, not so acid as many. Ripe fruits are sometimes tinged pink at blossom end.

## Livingston's Favorite

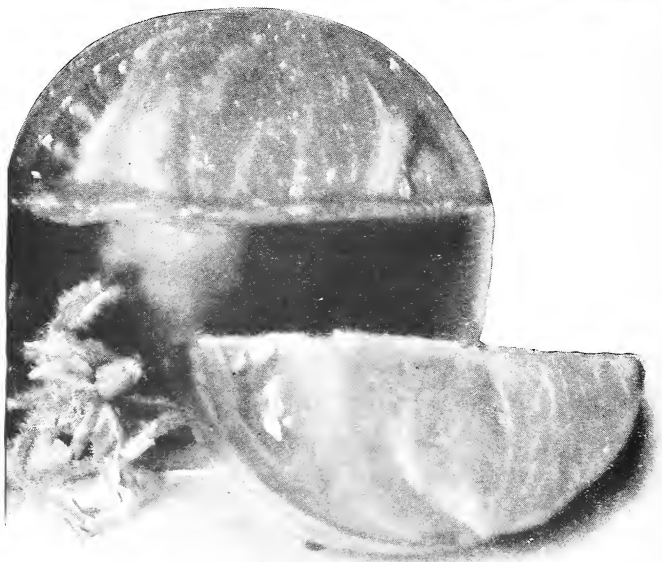
Introduced by us in 1883

**Bright Red      Medium Early      Great for Canning**

New sorts may come, stronger claims may be made for new creations, but Livingston's Favorite will always be that which its name implies--a favorite with canners and in the home garden. Livingston's Favorite is one of those hybrids which nature produces in her most generous moods. The original "sport" was found in a field of Paragon.

**Livingston's Favorite** is one of the best, large, perfectly shaped, bright red tomatoes in existence. The fruit ripens evenly, is always smooth, free from cracks, and holds its size to the end of the season. Flesh is of good flavor, very solid, with few seeds--all good reasons why canners like Livingston's Favorite. It stands shipping well and truckers in many parts of the country consider Favorite a most profitable variety.





## Livingston's Beauty

Introduced by us in 1886

**Purplish-Pink Quite Early Excellent Market Sort**

Although introduced by us 24 years ago, this is still the greatest of all purple colored market tomatoes. Hosts of "new" sorts have been introduced, but **not one** has become a real rival of Livingston's Beauty. The plants make a strong growth, are hardy and bear plentifully. Fruit is produced in clusters of four or six, is large, of perfect shape and retains its size until late in the season.

**Livingston's Beauty** ripens early and very evenly, has firm flesh of excellent quality and the seed-cells are very small. Excellent for forcing. For shipping and early market it cannot be excelled. May be picked quite green, will ripen up nicely, look well and keep in perfect condition for a week after becoming ripe.

## Livingston's Potato Leaf

Introduced by us in 1887

**Purplish-Red Quite Early Good Market Sort**

For growing in heavy clay soils and in hot climates, Livingston's Potato Leaf is one of the best that can be found. The vines are exceedingly strong growers, with substantial foliage, which affords excellent protection for the fruit. It takes a severe frost to injure the fruit and foliage.

**Livingston's Potato Leaf** is a bright purple, second early, very firm, smooth tomato of medium size. Flesh is of fine flavor, deep through, and there are few seeds in the fruit. Fine for growing on trellisses.



## Livingston's Stone

Introduced by us in 1889

**Bright Red    Best Main Crop    Greatest Canning Sort**

The most highly complimented tomato we have sent out, for it has received more re-names than anything we have ever introduced! Dealers and planters everywhere instantly recognized the merit of Livingston's Stone and it can be bought at many sources under different names, although comparative trials always reveal the real nature of the "new name" sort. Since its introduction twenty years ago Livingston's Stone has become the greatest canning tomato the world has ever known.

More **Livingston's Stone** tomato is probably grown every year than any other half dozen varieties taken together. We alone supply enough seed to the leading tomato growers every year to produce eighty million plants, and there are many other seedsmen, who sell considerable quantities of Stone tomato seed, but--seed of the original Livingston's Stone, as evolved by us, should be bought from LIVINGSTON'S to make sure of true type. Here, at its birthplace, we know exactly what characteristics should be bred into the fruit and with us it is to be found at the zenith of its perfection.

**Livingston's Stone** is the largest, bright red, perfectly smooth, most bountiful yielding, best keeping, finest flavored, red fleshed, main-crop variety in existence. For canners and catsup makers it is **THE ONE**.





## Livingston's Royal Red

Introduced by us in 1891

**Deepest Red      Medium Early      Fine for Catsup**

A first-class main-crop variety of bright scarlet color, a color so intense that we called it "Royal Red." This sort is much used by canners and catsup makers. The fruits are of good size, very smooth, and of handsome appearance. The plants make a healthy growth and produce abundant fruit. A decidedly good sort in every respect and one that deserves increased attention.

## Livingston's Gold Ball

Introduced by us in 1892

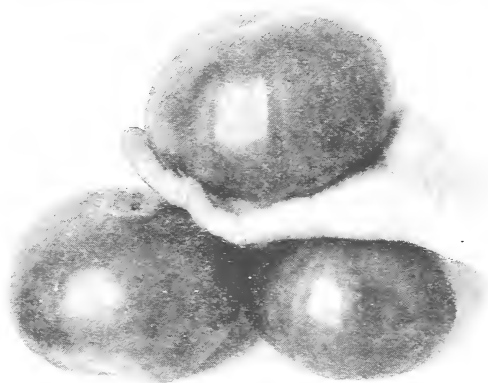
**Lemon Yellow      Medium Early      Fine for Preserves**

Here is a gem for the diligent housekeeper who likes to have attractive preserves. Livingston's Gold Ball is an ideal sort for this purpose and a few plants of it should be grown in every home-garden.

**Livingston's Gold Ball** is a beautiful golden yellow sort with fruits as round as a ball averaging one and one-half inches in diameter. Fruit is borne in good clusters, is smooth as an apple, and very firm. The flesh is thick through, of excellent quality and there are few seeds in the small cells. This sort bears enormous crops, as high as one-half hushel of fruit has been picked from a single plant. The fruit will hang well on the vines for a week after it becomes fully ripe.







## Livingston's Buckeye State

Introduced by us in 1893

**Purplish-Red      Main Crop      Large Market Sort**

The largest tomato bearing our name. Extra large purple, smooth fruits are borne in clusters of three to five. The fruit is very meaty, solid and the flesh is of most desirable quality. The objection to "mammoth" sorts has been their rough and uneven skin. In Livingston's Buckeye State we eliminated these weak points.

## Livingston's Dwarf Aristocrat

Introduced by us in 1893

**Bright Red      Early      Good Forcing Variety**

The plants resemble those of Dwarf Champion in habit of growth and foliage. They are very thrifty, have dark green erect foliage, and bear abundantly. Fruits are of beautiful glossy red color, good sized, always smooth and very solid. The flesh is of very fine flavor. Under special cultivation Livingston's Dwarf Aristocrat will produce larger crops per acre than many other standard sorts. It is used for forcing under glass, and is a good one for growing outside for early market.





## Livingston's Large Rose Peach

Introduced by us in 1893

**Peach Color      Midseason Sort      Fine for Preserves**

Livingston's Large Rose Peach is larger than any Peach variety yet brought out. It is a profuse bearer until killed by frost. Is of agreeably mild flavor, and has the suffused coloring and the peach-like bloom on its surface. Much used for pickling.

## Livingston's Honor Bright

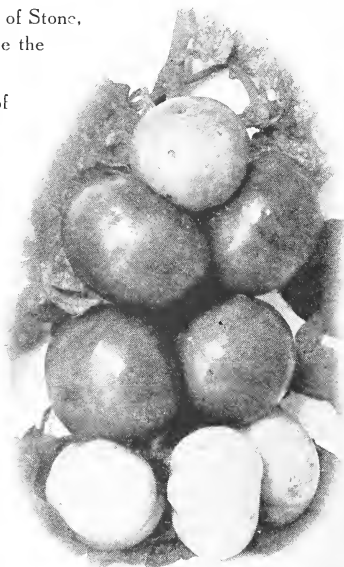
Introduced by us in 1897

**Brilliant Red      Late      Long keeper, fine shipper**

The tomato with yellow foliage. Honor Bright has many distinctive features not found in any other tomato. The original sport was found in a field of Stone, but in no respect does it resemble the same.

Livingston's Honor Bright is of great solidity, and is a long keeper after being picked. The fruit undergoes remarkable changes of color during growth and ripening. First it is light-green, then waxy-white, then lemon, finely changing to red.

On account of its solidity and long-keeping qualities, it is especially recommended for shipping long distances. If picked in the yellow stage of ripening the fruit may be shipped in barrels, like apples. The clusters bear three to five perfect fruits, which ripen evenly. The flesh when ripe is tender and melting.





## Livingston's Dwarf Yellow Prince

Introduced by us in 1898

**Lemon-Yellow**

**Early**

**Good for Slicing**

A choice dwarf-growing tomato. Its rank and sturdy, but compact growth makes it very interesting to cultivate. Very early. Its yellow flesh is solid and of good flavor. Of desirable size and of beautiful shape.

## Livingston's Magnus

Introduced by us in 1900

**Purplish-Pink**

**Very Early**

**Fine Market Sort**

This distinct purple variety, is perhaps, one of the most valuable sorts. It is fully as early, thicker, heavier, and more solid than either Acme or Beauty, making it one of the handsomest varieties in cultivation.



**Livingston's Magnus** is adapted to main crop planting and it matures so quickly that it also takes first rank for early market purposes. The form is perfect, uniform, large and attractive. The flesh is very firm. Livingston's Magnus is a robust grower, with short joints, setting its clusters closer together than most varieties. The fruits are very deep from stem to blossom end, some of them being almost globe-shaped. It ripens evenly, does not crack about the stem, and the flavor is all that can be desired. It is one of the finest for growing on stakes. We have tested Livingston's Magnus Tomato for several years for staking-up in the open field, as well as for forcing and find it to be a heavy cropper.



## Six Seedlings of Honor Bright

Introduced by us in 1901

### Livingston's Royal Colors

Beautiful green and purple fruit; golden potato-leaved foliage; dwarf; very stocky and robust.

### Livingston's Multicolor

The foliage is similar to Livingston's Potato Leaf, but with Livingston's Honor Bright features. The fruit is exceedingly smooth, glossy-red in color, and solid; very productive.

### Livingston's Aristobright

A wonderfully productive dwarf tomato of medium size; fruit bright-red, very solid and fine flavored. Has all marked qualities of the Livingston's Honor Bright, and is from two to three weeks earlier.

### Livingston's Princess

Similar to Livingston's Multicolor except in color, which is fine glossy-purple.

### Livingston's Grandus

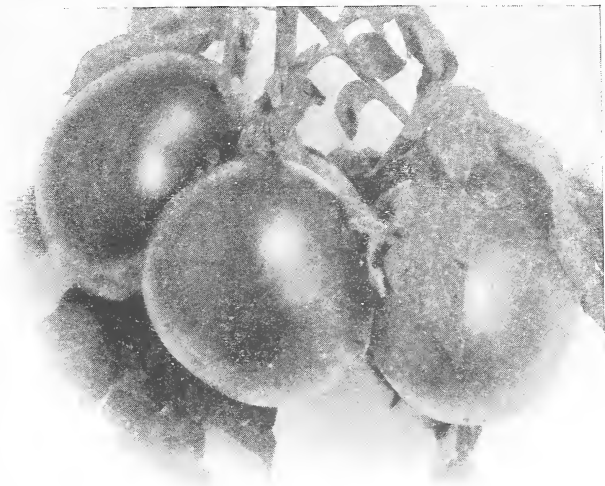
A purple-fruited Livingston's Honor Bright Tomato. The fruit is fully equal to Livingston's Beauty, being much the same in color and size; very solid. Vines vigorous and productive.

### Livingston's Dandy Dwarf

The same as Livingston's Royal Colors, except in color of ripe fruit, which, with Livingston's Dandy Dwarf, is a fine bright-red.







## Livingston's Dwarf Stone

Introduced by us in 1902

**Bright Red**

**Midseason**

**Good Market Sort**

**Livingston's Dwarf Stone** is one of the largest fruited, upright growing varieties in existence! The fruits average just about double the size of those of Dwarf Champion and are nearly as large as those of our standard Stone, now famous as the greatest canning tomato in existence. Livingston's Dwarf Stone is prolific! Vines have produced as high as ten marketable fruits which weighed 5 pounds, 3 ounces.

**Livingston's Dwarf Stone** is solid! The fruits are just one mass of delicious meat and seed cells are small. The shape of the fruit is perfect, the skin is free from cracks at the stem end. Color bright red.

**Livingston's Dwarf Stone** is of splendid flavor and an exceedingly "tasty" sort, whether eaten raw from the hand or prepared in any way. You may set the plants of Livingston's Dwarf Stone as close as 18 x 24 inches and still produce an abundant crop if soil is well enriched.

## Livingston's Dwarf Purple

Introduced by us in 1903

**Purplish Pink**

**Early**

**Good Market Sort**

The biggest fruited dwarf-growing purple tomato. It is nearly double the size of the original Dwarf Champion and yields larger crops per acre as the short, bushy plants permit close planting.

**Livingston's Dwarf Purple** is of beautiful rich glossy rose color, tinged with purple. Fruits are perfectly smooth, solid and free from cracks. Flesh solid and thick, with few seeds. A very productive variety. Vines dwarf, vigorous, of upright growth, and dark green in color. Begins bearing early and continues until killed by frost.



## Livingston's Globe

Originated by us and Introduced in 1905

**Purplish-pink      First-early      Fine Market Sort**

The first globe-shaped tomato (the new type) introduced by us. The introduction of the globe-shaped type marks the beginning of a new era in the tomato world. Planters everywhere recognized at once the wonderful improvements in this sort over the old flat type. The globe-shaped sorts are by far the biggest advance in tomatoes since the founder of our firm evolved the "Paragon" from the common, rough, wild "love apple."

**Livingston's Globe** ripens with the first-earlies, both in our fields and greenhouses. The fruits are large, globe-shaped, always smooth, very beautiful and of good marketable size throughout the season. They keep remarkably well on account of their great solidity. Crop is borne in clusters of from 4 to 7 fruits, which are of beautiful purplish-pink color. Vines are exceedingly productive and free from blight.

**Livingston's Globe** is unexcelled for growing in greenhouses or on stakes. During the past five years we have fixed its leading characteristics to such an extent that it is difficult to detect any variation from type in our large crops. Livingston's Globe is delicious. Flesh is of mild flavor, firm, free from seeds, unsurpassed for slicing. A greater number of slices can be taken of our globe-shaped sorts (on account of their shape) than of any other tomatoes.





## Livingston's Hummer

Originated by us and Introduced in 1907

**Bright-scarlet      Quite Early      Fine for Canning**

An absolutely unique variety which differs from all other sorts sent out by us in several important points. It is as "round as a ball," always smooth as an apple and has very little indenture around the stem end.

**Livingston's Hummer** is of bright red color. Fruit is produced in beautiful large clusters, is of medium size, firm and solid. A rotten tomato is rarely ever found. Flesh is of attractive crimson-scarlet color and of very finest quality.

**Livingston's Hummer** is the tomato "par excellence" for canning whole. The fruits are of desirable size which permits putting them whole in cans and as it is quite early, it promises to be a great variety for canners in those latitudes where the crop must be produced in a short season.

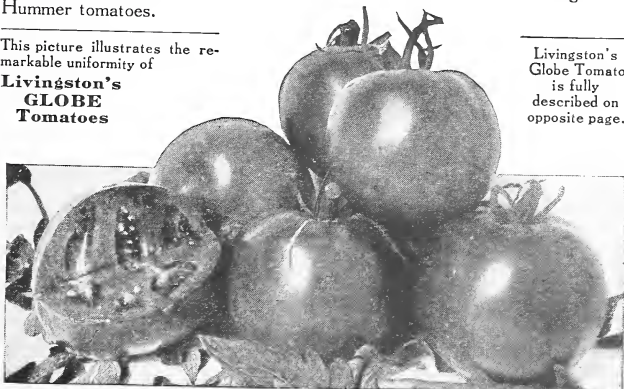
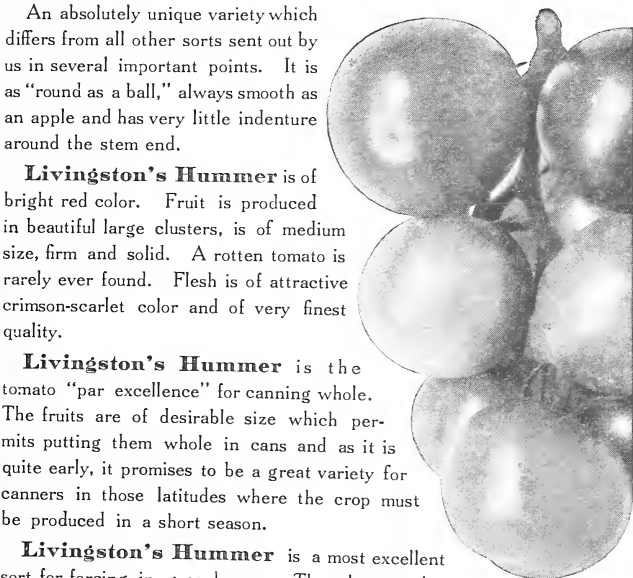
**Livingston's Hummer** is a most excellent sort for forcing in greenhouses. The plants make a sturdy, compact growth (not so rank as many other standard sorts) and set beautiful clusters at short distances along the stalks. The fruits are of that desirable size which permits the packing of them in the regular marketing baskets. All facts considered, it can be truthfully said that Livingston's Hummer is one of the best sorts for growing under glass.

A fine cluster of Livingston's Hummer is illustrated on second cover page, while the jars illustrated on page 24 contained also Livingston's Hummer tomatoes.

This picture illustrates the remarkable uniformity of

**Livingston's  
GLOBE  
Tomatoes**

Livingston's  
Globe Tomato  
is fully  
described on  
opposite page.





## Livingston's Coreless

Originated and Introduced by us in 1908

**Bright-red**

**Main Crop**

**Fine Canning Sort**

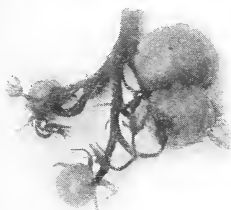
All markets requiring a bright red sort will be pleased with Livingston's New Coreless. In shape it is almost round, being of about the same diameter each way. The depression at the stem end has been almost eliminated, making it most profitable for canning. It is immensely productive; clusters of four to seven fruits are produced at six to eight inches apart along the stem. All of the fruits are of marketable size, and many of them are quite large--twelve to fifteen ounces.

**Livingston's Coreless** is always free from green core. It is a grand slicing variety, the seed cells being surrounded by bright red, heavy meaty and delicious flesh, which is slightly more acid than that of Livingston's Globe. Its color is that bright rich red so important to all packers of high grade goods, and doubly so now that the law forbids the use of coloring matter.

**Livingston's Coreless** is firm and one of the best for long distance hauling or shipping on account of its strong outside and inner walls of flesh. Ripens all over and through and right up under the stem all at the same time. Livingston's Coreless is altogether the most perfect-shaped main crop variety in cultivation to-day. Its large size, handsome globe-shape and rich, bright red color have established for it quickly that popularity which its distinct merits deserve.



## Growing Tons of Tomato Seed



**I**T seems only natural that tomatoes and tomato seed should continually occupy the center of the stage in our establishment. For many decades past tomatoes have been our main crop and they will continue to be that as long as future generations of Livingstons' honor the traditions of the house.

There is no time of the year during which we are not occupied, one way or another, with tomatoes. If it is not the sowing of the seed and the growing of the plants in early Spring, it is the cultivation of many acres of plants during the Summer, or the harvesting of the fruit in the Fall, or the selling of the seeds saved during the Winter. By the time we sell the last pound of seed of the year before, many acres of thrifty plants are bearing fruit containing next years' seed crop, and right here we desire to state that we seldom ever have a chance to carry over any tomato seeds from year to year.

The quality of the seeds saved by us and the unparalleled results obtained with them are responsible for the fact that we have to report "sold out" every year on many varieties long before the end of the seed-selling season. Not a single pound of seed of our special sorts is bought by us from other growers and when we are "OUT" of seed of varieties bearing the name LIVINGSTON we state so frankly and return the money rather than to risk our hard earned reputation by selling seed of doubtful origin and purity.

## Sowing the Seed in the Spring

**A**S early as the middle of February and as late as April 1st we sow tomato seeds in the greenhouse. When the plants are of sufficient size they are reset in greenhouse benches, hot beds or cold frames, so as to get sturdy and thrifty plants for our critical customers, many of whom demand plants for very early crops.

As soon as the ground can be worked outside we sow the seed in the open ground where we produce millions of plants for canners' and market gardeners' trade. It is nothing unusual with us to receive orders for from 20,000 to 100,000 plants of one variety from some canning factory or others who have lost their plants by late frosts, and to keep abreast with all these demands is quite a problem.

## Setting Out many Acres of Plants

**T**OWARDS the middle of May we begin to set out in the open field millions of plants for the production of the seasons' seed crop. We employ a number of two-horse planting machines which are worked by two men on seats in the rear and a driver. On each machine is a barrel which supplies automatically about a pint of water which is deposited at the root



of each plant. We estimate that two men and the driver (three in all) can plant about 15,000 tomato plants per day in this fashion if another man is kept on the grounds who supplies the machine with water and the plants.

## Care and Cultivation during the Summer

THROUGHOUT the summer we are busy hoeing and cultivating the tomato plants set out. We have found out long ago that the more care is exercised in furthering the growth of the tomatoes by judicious cultivation the better will be the crop, and the better will be the merit of the individual fruit. Constant cultivation is also a sure means of producing the best crop that the season and the land are willing to bring forth.

The first cultivation of the plants consists of hand hoeing. When the plants are well established horse cultivators enter the fields and are kept at it until the vines grow so large that the horses and the machines would cause damage. From then until the end of the cultivating season hand hoeing is done to keep down the weeds. Towards the last, only shallow cultivation is given so as not to disturb the many fine feeding roots. We have found that of the various cultivators Planet Jr. tools fill the bill best.

We grow large quantities of tomatoes on stakes. This method is employed for the express purpose of selecting special plants and fruits from which our stock seed or "seed planting stock" is saved. We also sell some of this extra select stock seed to those of our customers who want the very best seed obtainable, and who appreciate the extra efforts we make to secure such seed for them. Of course they are always willing to pay a special price to cover the extra expense connected with the production of this carefully grown seed.

## Harvesting the Crops

TOWARDS the middle of August the tomato crops begin to ripen and are brought into our crushing, separating, washing and drying mills. From that time to the close of the season these mills are kept busy nearly 12 hours a day taking care of the tons and tons of fruit to be crushed for seed purposes. It is needless to say that it takes eternal vigilance of several men who have been saving tomato seed all their life to keep apart the various kinds so that no mixtures occur, either in our crushing or drying machinery, or in the sacking room.

We do not depend any more upon the sun for heat nor upon the wind for air currents to dry our tomato seed. In especially constructed air chambers or cabinets which are built especially for us for this purpose we dry our tomato seed, and believe that this is one of the reasons why it is always of uniformly good germination and appearance. All the tomatoes are washed and the stems carefully removed before crushing so that the seed may be perfectly free of sand, soil, etc. This also gives us another opportunity to sort out any off-color or mis-shaped fruits which are unfit for seed purposes.



## Disposing of the Tons of Seed thus Saved

OUR best customers, who buy of us the largest quantities of tomato seeds are, of course, canners and packers of tomato products. We used to sell tomato seed to dealers, but as the years progressed we were unable to compete in price with canning factories and others who produce cheap tomato seed, and our prices were so far above their level that some years ago we decided not to compete any more for low priced trade. Since then we have grown the best seed that it was possible to produce for the most critical planters' trade only, and we have never had occasion to regret the course that we have taken. The liberal patronage from those planters who want the best has more than made up for the loss sustained by dropping cheap wholesale transactions in tomato seed.

A good many pounds of the various sorts are required for our home retail and mail-order business and large quantities are sold every year to truckers and market gardeners, but by far the largest share goes to the best canning establishments in this country as mentioned before, and this in itself should be convincing proof that our seeds are the best that money can buy and our constant aim is that they shall be the best that human intelligence, patience and experience can produce.

## Evolving New Sorts and Improving Standard Varieties.

IT IS needless to say that we are constantly keeping up the high standard of our varieties. Some "learned" professors have asserted that in about ten years time a strain of tomatoes will "run out." We have learned that this depends altogether on those who do the selecting of plants and fruits.

We know that Livingston's Acme today is just as good or better than it was 25 years ago when it originated with the founder of our firm. We also know that Livingston's Stone is just as fine, if not better, as it was when we introduced it 20 years ago. We take care of our stocks, re-selecting them continually and exercising great precaution that no off-colored or mis-shaped rogues bear fruit in the field or that other seeds get into the seed bag.

We are also continually evolving new sorts. The public demands it. A certain section may be better adapted to the production of Ideal Acme, while in other localities Livingston's Beauty does better. Most of the Florida growers do not think anything among the purple sorts can beat Livingston's Globe, while in other sections of the country Livingston's Perfection, Livingston's Favorite and Livingston's Stone are the leading varieties.

Evolving new sorts by selection and intensive cultivation has been our specialty for many years. For some years back we have also experimented with cross fertilization, but we wish to make this one statement:--No sort has ever been introduced by LIVINGSTONS that did not in one way





or another prove superior to any other variety in existence. Every year we condemn many hybrids which would be considered valuable enough by others to make excellent novelties, but we do not consider them of sufficient merit to be introduced under the Livingston name as new and distinct and for this reason the public never hears of them

## Why it is Best to buy your Seeds from Specialists.

**I**N OUR catalogues we state that "if you do not buy any other seeds from us you surely need Livingston's Tomato seeds for perfect success with this crop." It stands the reason that tomato seeds grown by us should be better than tomato seeds produced in canning factories and by others not especially interested in seed-growing. We have devoted 40 years to the study of producing the best tomato seed on earth.

Take the first instance:--Large quantities of fruit are brought into canning factories every day to be manufactured into food products of various kinds, and the seeds are saved as a by-product. No special care is exercised in selecting the fruit used, several varieties of red sorts may be delivered at the same time and even purple fruits may go in the lot. No eye watches that all the fruit is of perfect shape and size and correct color; nobody cares particularly whether these seeds are properly cured and the result is that in most instances offsprings of such seeds are ill-shaped tomatoes of different colors which are unfit for market purposes, and many times unfit for home use.

Take the instance of tomato seeds saved by extensive truckgrowers, as it is largely the case in certain territories in the East: the first pickings of tomatoes invariably are sent to market and this is kept up as long as prices keep up, but as soon as shipping tomatoes to market ceases to prove profitable the truckers go to work and save seeds to sell to seedsmen at a small cost per pound. It is evident that seeds which are saved of real late fruits and in many instances from culls cannot produce plants which will bear ideal fruit, and readers will readily see why it will pay them to buy at least their tomato seeds of Livingston's. We never sell a bushel of fruit for market purposes. All our tomatoes are grown for seeds only, and with the experience which our men have had saving the seeds it is evident that best results may be had from plants produced from our seeds.







## Growing Tomatoes in the Home Garden



THE CULTURE of Tomatoes is the easiest, neither special care nor unusual knowledge being required to grow them with perfect success. They should have a place in every well-managed garden and even a backyard offers ample opportunity to produce choice fruits for the table.

Seeds should be sown any time after the middle of March up to middle of April in the house in boxes or in a hot-bed. Place the rows about 4 inches apart and sow the seed thinly one-half inch deep. When the young seedlings are about 3 inches high they should be transplanted in another box or bed to stand 3 inches apart each way; or they may be planted into 2 or 2½ inch pots which should be placed in a moderately warm place. Give plenty of air to the young plants during bright, sunny days, so as to harden them and get them sturdy and strong. The last week in May, they may, with perfect safety, be set out into the open ground, planting them 3 to 4 feet apart each way. Dwarf kinds of upright growth may be planted as close as two feet apart each way. They delight in well-enriched soil—the richer the soil the better the returns.

Tomatoes will do well in most any soil, although a moderately rich loamy clay is best for their ideal development. Do not get the soil too rich, as this will create the tendency in the plants to grow too much vines and not set enough fruit. Judicious pruning of the vines is advisable. It should be done after the second set of crown clusters has formed. Reduce the plant to four of the strongest branches, pinching out the tops of them after the plant gets about 3 to 4 feet tall. Training the plants to stakes is an excellent method, as it will not only give the sun a chance to ripen the tomatoes earlier and more evenly, but it will also make cultivation easy, keep the fruit off the ground, and prevent loss by rot or wet weather.

Cultivate the ground freely from the time the plants are set out to the time you see ripe fruit. A neglect of diligent hoeing is a more frequent cause of unsatisfactory returns from tomato culture, than poor soil, unfavorable weather conditions or any of the various causes which we are apt to blame when things do not grow right. In connection with cultivation it should be borne in mind that, after the vines are about half-grown only shallow hoeing is advisable. Too deep cultivation would seriously disturb the many fine feeding roots which penetrate the ground in all directions around the base of the plants after they are in the open ground four or five weeks. For best results, hoe shallow or stir the soil frequently with a rake so as to keep the crust broken and have a regular "dust mulch" around the plants.

Good seeds, sturdy plants, a fairly rich soil, liberal and correct cultivation and a judicious amount of water and sunshine are all that is required to be successful with tomatoes.



## Principal Uses of Tomatoes

### To Can Tomatoes Whole

Drop tomatoes into hot water only long enough to loosen the skin; peel and carefully remove the stem end until no green core remains. Pack them into good, self-sealing glass cans as closely as possible without breaking the tomatoes; wrap a cold wet towel about the can and turn over the tomatoes boiling hot water, pouring it slowly so that the water will run in to all the little crevices. Allow the can to overflow, so as to get out all air bubbles; then put on the cover, always using new rubber bands. Have ready a wash-boiler partly full of boiling water; set it on the floor and as fast as the cans are filled with fruit and sealed, put them into the wash-boiler. The water should cover the cans in the boiler. Finally put on the cover and let boiler stand until water becomes cold.

### Stuffing Tomatoes

Prepare by cutting out with a knife the core of the tomato. Take out about an inch to an inch and a half across and perhaps about the same in depth. This space is then filled with bread crumbs that have been mixed with a little onion to give them a flavor; then put in an oven and bake until the Tomatoes are quite brown. Takes from 20 to 30 minutes.

### Fried Tomatoes

Take good firm ripe tomatoes, not too ripe, scald and peel and cut in slices about one-half inch thick. Get the "skillet" hot, put in a piece of good butter about the size of an egg. Fry the slices in this slowly and turn carefully when well done and brown. Season with salt and pepper while frying. Lift the slices out when well done, placing them on a warm platter. Have ready a teaspoonful of flour mixed with three-fourth cup of cream and a little salt with which to make the gravy. Pour the gravy over the Tomatoes and serve at once. Try these on slices of toast bread.

### Cream of Tomatoes

Take five good sized tomatoes and cook them until well done; strain and season, add a piece of good butter about the size of a walnut; when hot remove from the fire and add a pinch of soda. Then stir in one pint of hot milk and serve. If too thick more milk may be added.

### Tomato Catsup

Boil unpeeled tomatoes and cook slowly for half an hour. Then press through a sieve to remove seeds and skin. Add spices and boil again until catsup is quite thick. Add vinegar and cook slowly another hour. Add sugar, salt and some cayenne pepper. Bottle and seal while hot.



*Livingstones*

promise to accept this

## **DUE BILL**

the same as 10 cents in cash, if accompanied by an order for "True Blue" Seeds amounting to 50 cents or more.

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**The Livingston Seed Co.**

FAMOUS FOR TOMATOES

Columbus, - - - Ohio







